

# PRIX FIXE MENU



£25 FOR 2 COURSES

£30 FOR 3 COURSES

ve - vegan v - vegetarian n - contains nuts  
A 12.5% discretionary service charge will be added to all bills

## STARTERS

**Crab Croquettes**  
*Aioli*

**Chicken Liver Parfait**  
*Sourdough toast, red onion marmalade, cornichons*

**Salad of Somerset Beetroots**  
*Cashew crème, blood orange dressing, crisp capers (ve)*

## MAINS

**6oz Rump Steak**  
*Fries, peppercorn sauce*

**Roasted Haunch of Wiltshire Venison**  
*Roasted haunch of Wiltshire venison, Celeriac and parsnip puree, pickled red cabbage, grilled oyster mushroom, chocolate game sauce*

**Seared Scottish Scallops**  
*caramelised cauliflower puree, green romesco*

**Pumpkin Amaretto Pearl Barley Risotto**  
*Fried cavalo nero, crispy onions (ve)(n)*

## DESSERTS

**Coconut & Vanilla Rice Pudding**  
*Poached Yorkshire rhubarb, rhubarb sorbet*

**Ice Cream**  
*Vanilla clotted cream, Malted milk chocolate, Banana, Salted caramel with burnt white chocolate and pecans (n)*

**Cheese**  
*Queso y Besos Olavidia, Colston Basset Stilton, Godminster*